Thinking of you

Electrolux

user manual

Oven

EOB65300

Electrolux. Thinking of you.

Share more of our thinking at www.electrolux.com

Contents

Safety instructions..... 3
Description of the Appliance 4
Before Using for the first time..... 7
Using the Oven 8
Uses, Tables and Tips..... 19
Cleaning and Care..... 28
What to do if … 36
Disposal 37
Service..... 38

CE

Subject to change without notice

The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

⚠ Safety instructions

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

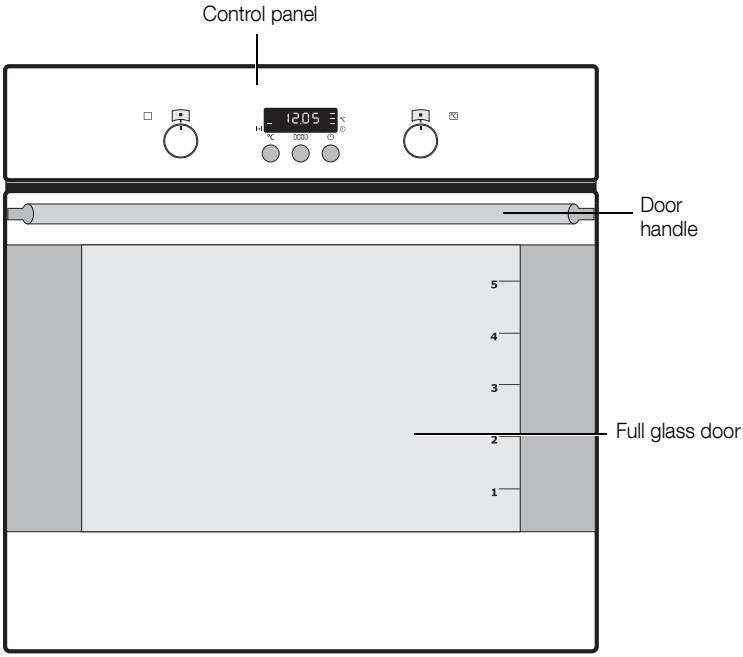
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

Note on enamel coating

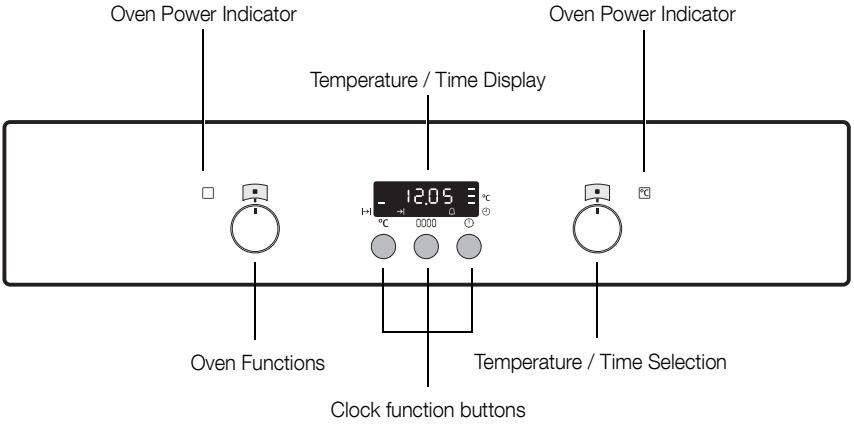
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

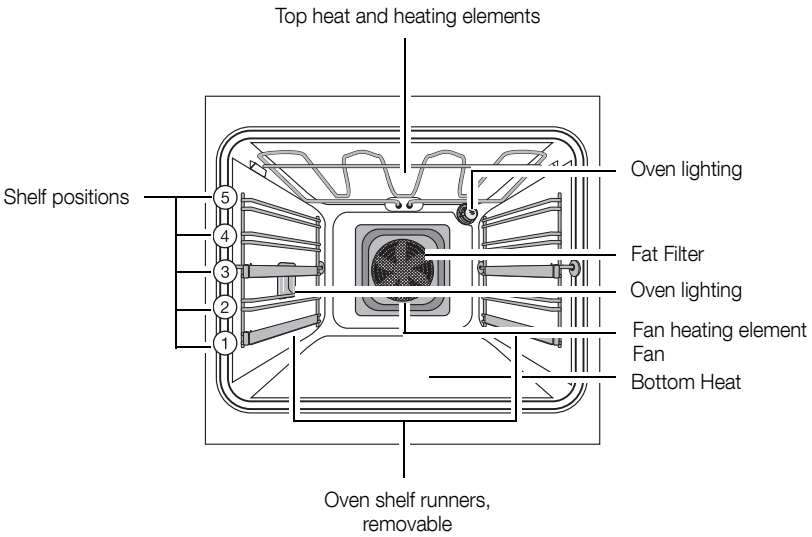
General Overview



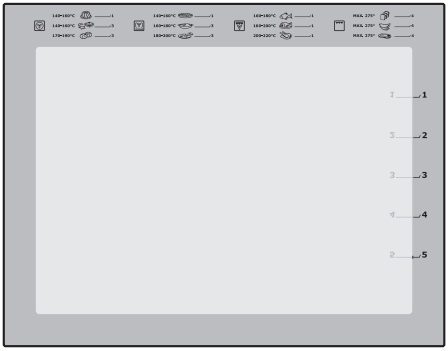
Control Panel



Oven Features



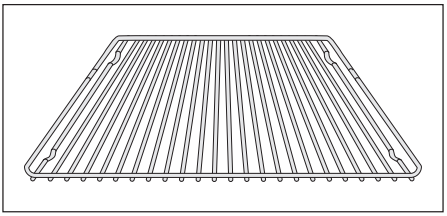
Inside of door



On the inside of the oven door you will find the numbers of the different oven shelves. You will also find some brief information about the oven's functions, recommended shelves and temperatures for cooking the most popular dishes.

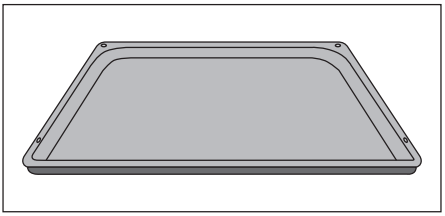
Oven accessories

Oven shelf



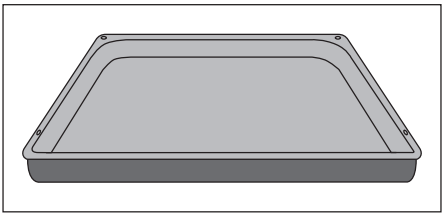
For cookware, cake tins, roasts and grilled foods.

Baking tray



For cakes and biscuits.

Roasting Pan



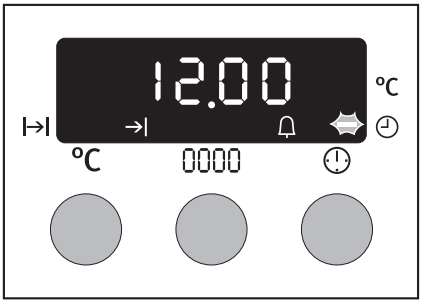
For baking and roasting or as a pan for collecting fat.

Before Using for the first time

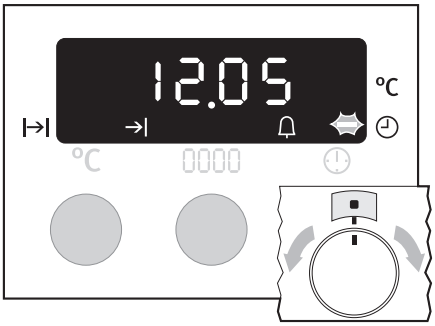
Setting and changing the time

The oven only operates when the time has been set.

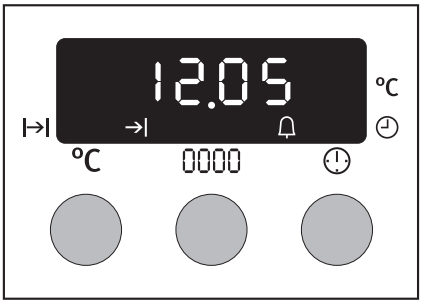
When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time flashes automatically.



1. To change a time that has already been set, press the Selection button repeatedly until the function indicator Time flashes.
2. Using the + / − control knob, set the current time.



After approx. 5 seconds, the flashing stops and the clock displays the time of day set.



The appliance is now ready to use.

The time can only be modified, if the child safety device is deactivated, none of the Countdown, Cook time |→| or End time →| clock functions and no oven function is set.

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

Caution: Do not use any caustic or abrasive cleaners. The surface could be damaged.

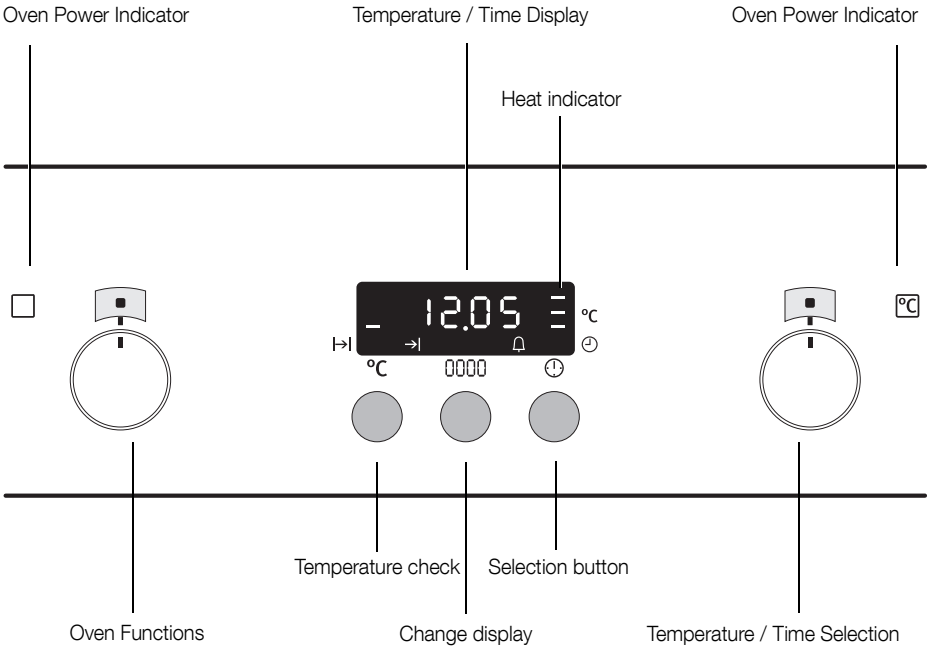
To clean metal fronts use commercially available cleaning agents.

1. Set the oven functions dial to Light.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

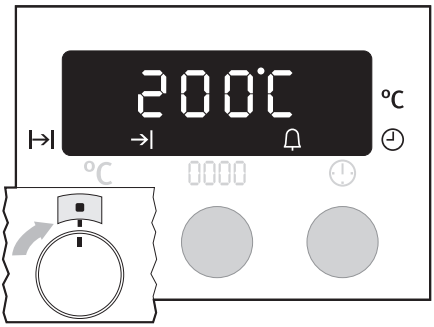
Using the Oven

The oven is equipped with **retractable buttons** for “Oven functions” and “Temperature selection”. To use, press the relevant button. The button then sticks out.

Switching the Oven On and Off



Switching the oven on

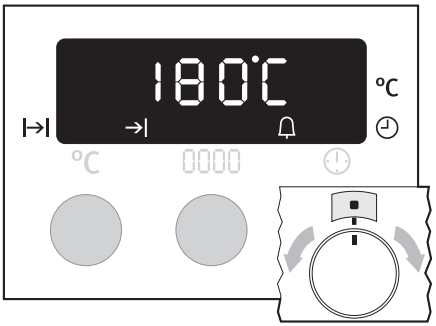


Turn the oven functions dial to the desired function. The power indicator light lights up. The temperature display shows the suggested temperature for the oven function selected.

The oven starts to heat up.

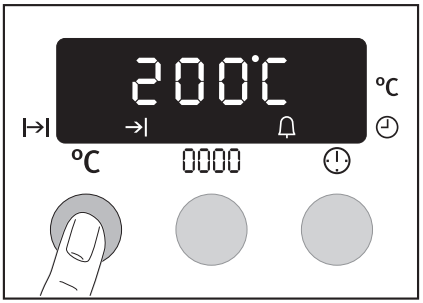
When the temperature set is reached, an audible signal sounds.

Changing the oven temperature



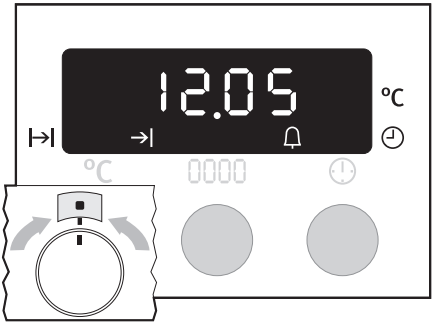
Turn the + / — control knob to raise or lower the temperature.
The setting changes in 5 °C steps.

Checking the temperature



Press Temperature check button °C.
The current oven temperature appears in the temperature display.

Switching the oven off



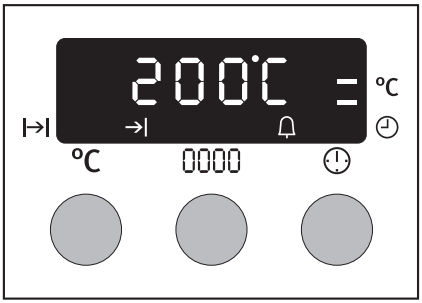
To turn the oven off, turn the oven functions dial to the OFF position.

Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

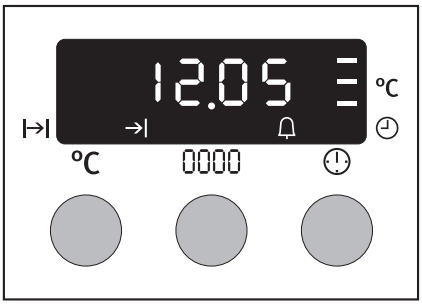
Heat indicator

Warming up indicator



When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.

Residual heat indicator



When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.

With the oven functions Pizza setting, Conventional and Convection grilling the heating up time is shortened by the **automatic function Speedcook**.

Oven Functions

The oven has the following functions:

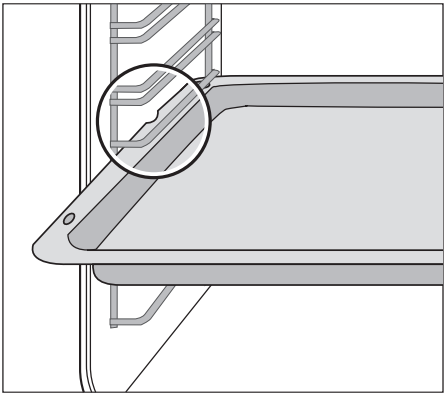
Oven function		Application
	Light	Using this function you can **light up** the oven interior, e.g. for cleaning.
	Convection with ring heating element	For roasting and **baking** on **up to three levels** at the same time. Set the oven temperatures 20-40 °C lower than when using upper/lower heat.
	Conventional	For **baking** and **roasting** on **one oven level**.
	Pizza setting	For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Convection grilling	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.
	Grill	For **grilling** flat food items placed in the **middle of the grill** and for **toasting**.
	Dual grill	For **grilling** flat food items in **large quantities** and for **toasting**.
	Bottom heat	For **baking** cakes with **crispy or crusty bases**.

Inserting the Oven Shelf, Baking Tray and Roasting Pan

Shelf runner safety and anti-tip device

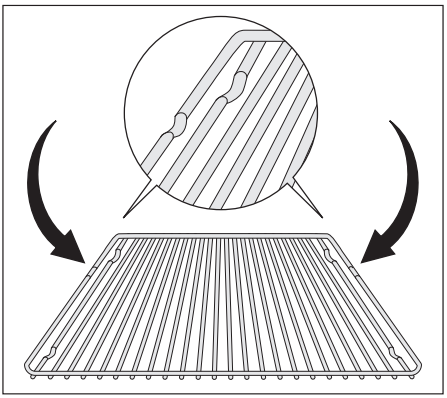
As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.
Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray or roasting pan



Push the baking tray or roasting pan between the guide bars of the selected oven level.

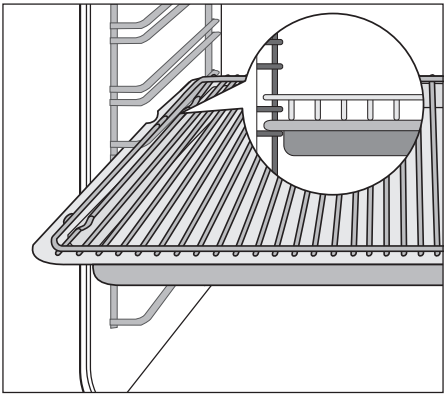
Inserting the oven shelf:



Insert the oven shelf so that the feet point downwards.
Push the oven shelf between the guide bars of the selected oven level.

The high rim around the oven shelf is an additional device to prevent cookware from slipping.

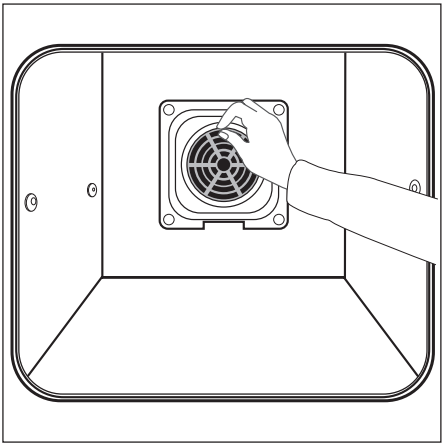
Inserting the oven shelf and roasting pan together



Lay the oven shelf on the roasting pan.
Push the roasting pan **between** the guide bars of the selected oven level.

Inserting/Removing the Fat Filter

Only use the fat filter when roasting to protect the rear heating elements from fat splashes.



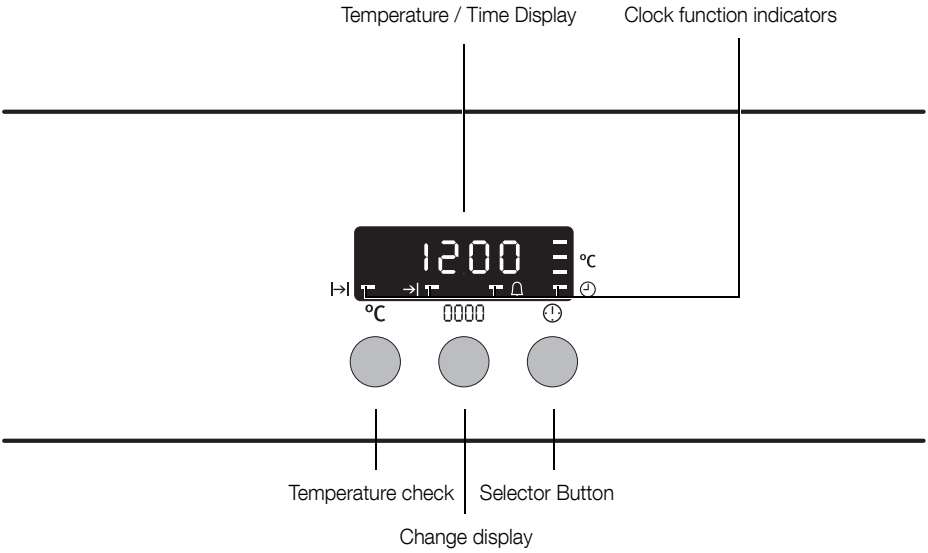
Inserting the fat filter

Hold the fat filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

Taking out the fat filter

Hold the fat filter by the grip and unhook it.

Clock Functions



Cook time |→|
To set how long the oven is to be in use.

End time →|
To set the switch-off time for an oven function.

Countdown 🔔
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Time 🕘
To set, change or check the time
(See also section “Before Using for the First Time”).

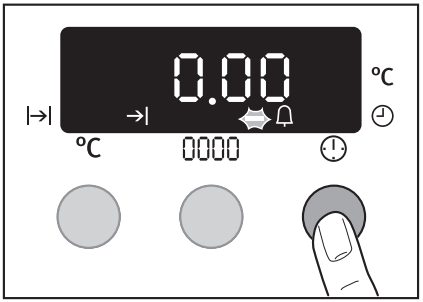
How to use the clock functions

- After a clock function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set or modified using the + / — dial.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run in the background.
- When the clock functions Cook time |→| and End time →| **have been completed, the oven functions dial must be turned back to ”0“.**
- Using the Change display 0000 button, you can switch between the oven temperature and the time.

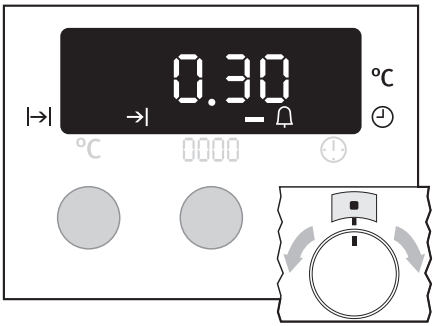
Checking the time set or remaining.
Press the Selection 🕘 button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

Countdown 🔔

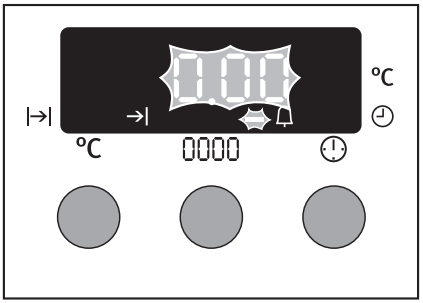
1. Press the Selection ⏲ button repeatedly until the function indicator Countdown 🔔 flashes.



2. Using the + / — control knob set the desired countdown (max. 99.00 minutes).



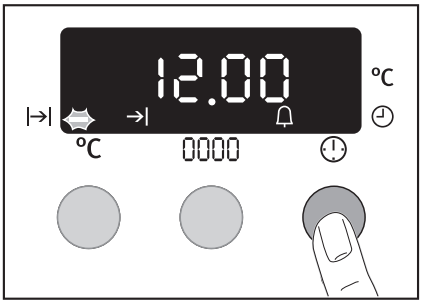
The function indicator Countdown 🔔 lights up.
When 90% of the time set has elapsed, an audible signal sounds.
When the time has elapsed, ”0.00“ and the function indicator flash.
An audible signal sounds.



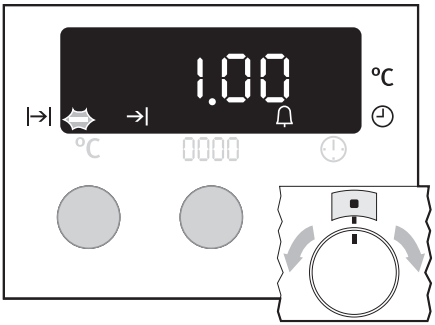
To stop the flashing and the audible signal: Press any button.

Cook time |→|

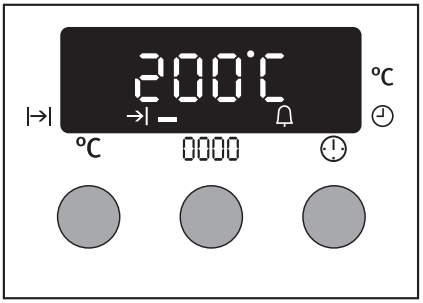
1. Select the oven function and temperature.



2. Press the Selection ⏲ button repeatedly until the function indicator Cook time |→| flashes.
3. Using the + / — control knob set the desired cooking time.

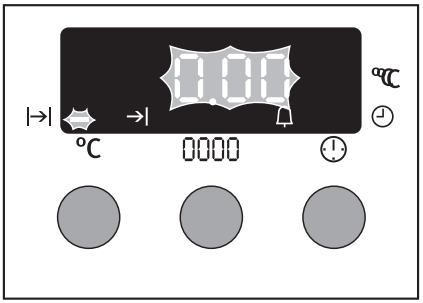


The function indicator Cook time |→| lights up and the oven comes on immediately.



When the time has elapsed, ”0.00“ and the function indicator flash.

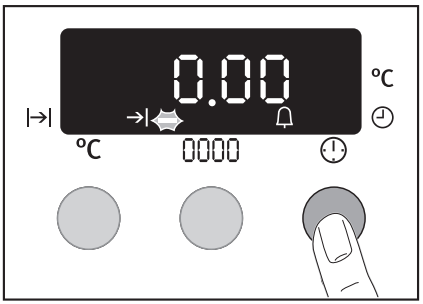
An audible signal sounds for 2 minutes. The oven switches itself off.



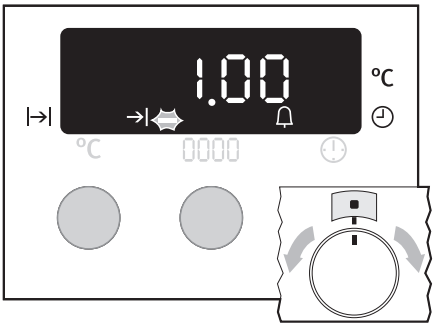
To stop the flashing and the audible signal: Turn the oven functions dial to ”0”.

End time →|

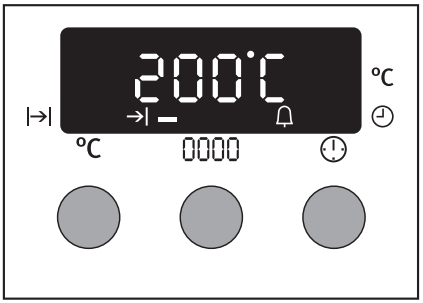
1. Select the oven function and temperature.
2. Press the Selection ⏲ button repeatedly until the End time →| function indicator flashes.



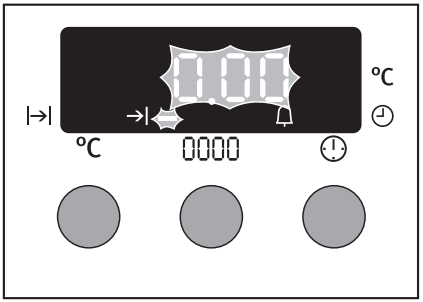
3. Using the + / — control knob set the desired switch-off time.



The function indicator End time →| lights up and the oven comes on immediately.



When the time has elapsed, ”0.00“ and the function indicator flash.
An audible signal sounds for 2 minutes. The ovenswitches itself off.



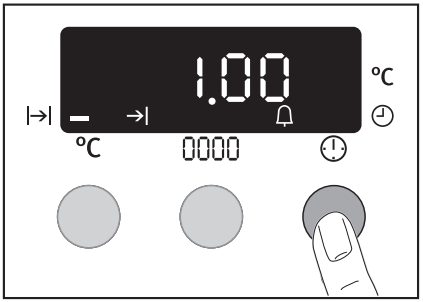
To stop the flashing and the audible signal: Turn the oven functions dial to ”0”.

Cook time |→| and End time →| combined

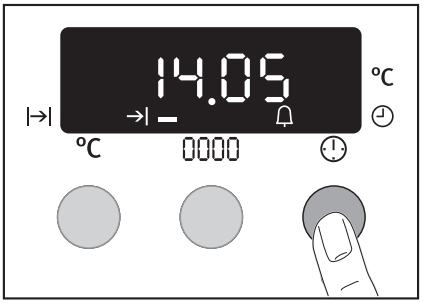
ⓘ Cook time |→| and End time →| can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

1. Select the oven function and temperature.

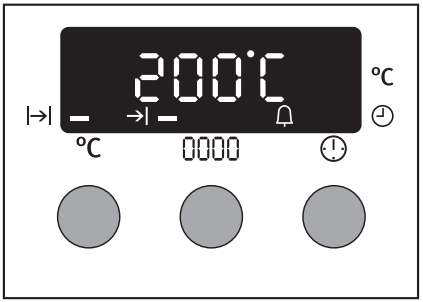
2. Using the Cook time |→| function, set the time that the dish needs to cook.
   In this example, 1 hour.



3. Using the End time →| function, set the time at which the dish should be ready.
   In this case, 14:05.



The Cook time |→| and End time →| function indicators light up and the temperature is shown in the display.



In this example, 200° C.

The oven switches on automatically at the time calculated.
In this case, at 13:05.

And switches itself off again when the cook time entered has elapsed.
In this case, at 14:05.

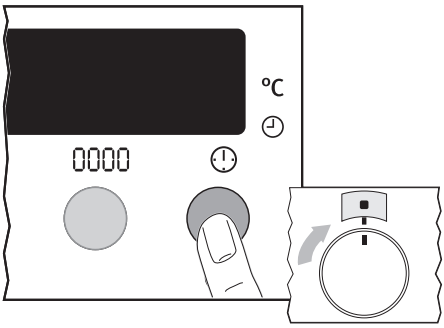
Other Functions

Switching off the display

You can save energy by switching off the clock display.

Switching off the clock display

1. Turn the + / — control knob to the right and hold it.



2. In addition press the Selection button until the display goes out.

As soon as the appliance is switched on again, the display comes on automatically.
When the appliance is next switched off, the clock display goes out again.
To have the clock display on permanently again, you must set the clock again.

Switching on the clock display

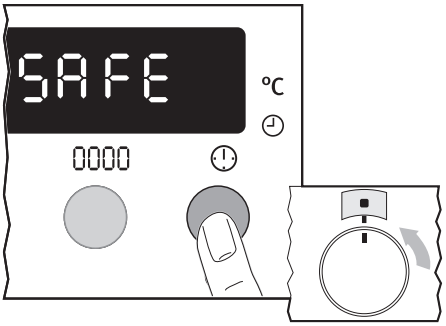
1. Turn the + / — control knob to the right and hold it.
2. In addition press the Selection button, until the display appears again.

Ovenís child safety device

The oven is fitted with a child safety device. As soon as the child safety device is activated, the oven cannot be switched on.

- The child safety device works only for the oven, not for the cooking rings.
- For the child safety device to be activated, none of the oven functions must be selected.

Activating the child safety device



1. Turn the + / — dial to the left and hold it.
2. In addition, press the Selection ⏲ button, until ”SAFE“ appears in the display.

The child safety device has now been activated.

Deactivating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition, press the Selection ⏲ button, until ”SAFE“ disappears from the display.

The child safety device has now been deactivated and the oven is again ready for use.

Oven automatic cut-out

ⓘ If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 - max°C	after	3.0 hours

Switching on after an automatic cut-out

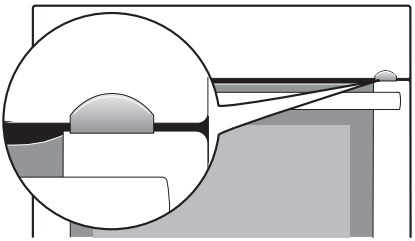
Switch the oven off completely.
It can then be switched on again.

ⓘ The automatic cut-out is cancelled if the clock function Cook time |→| or End time →| is set.

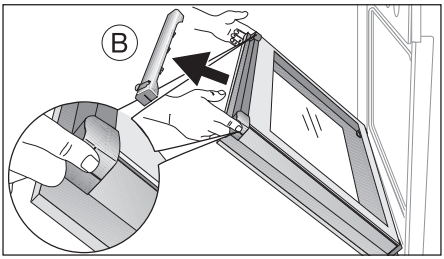
Mechanical door lock

When the appliance is delivered the door lock is deactivated.

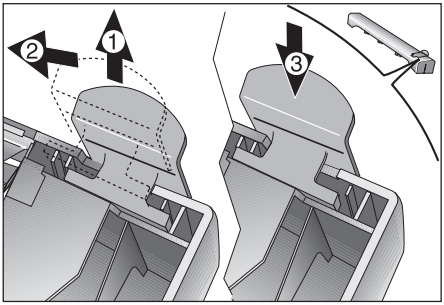
Activating door lock



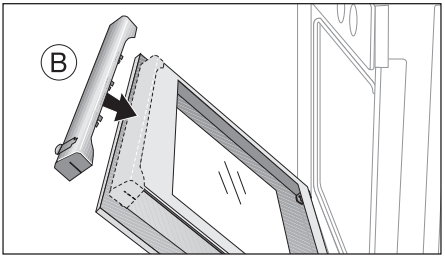
1. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



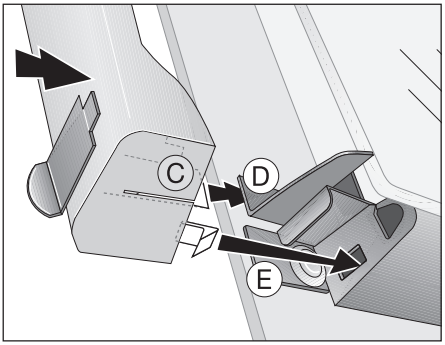
2. Activate lever:
Remove lever (1) and move 4mm to the left (2) and insert (3).

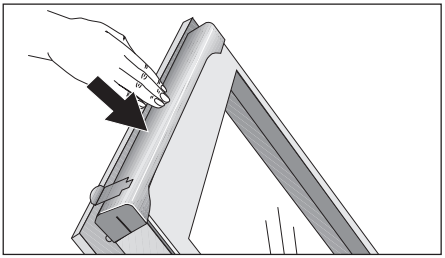


3. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door



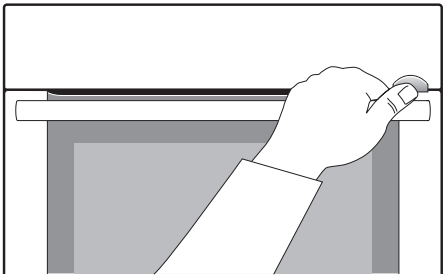
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).





The clip seal (E) must be snapped in.

To open the oven door.



1. Keep lever pressed.
2. Open the door.

To close the oven

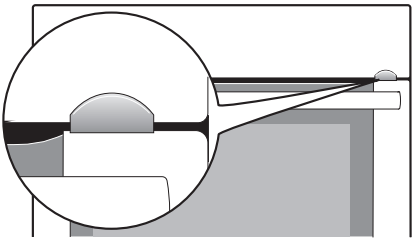
Close door without pressing the lever.

Deactivating door lock

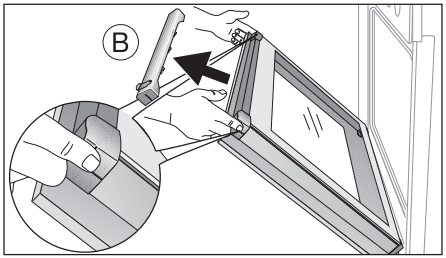
To deactivate the door lock, the lever is moved to the right again. Proceed as described above.

Switching off the appliance does not remove the mechanical door lock.

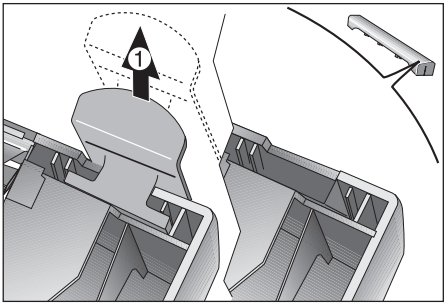
Removing door lock



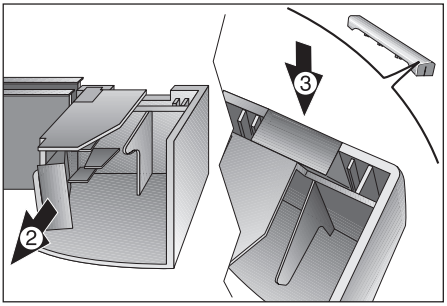
1. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



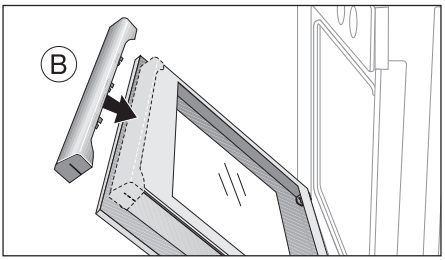
2. Demount lever:
   Remove lever (1).



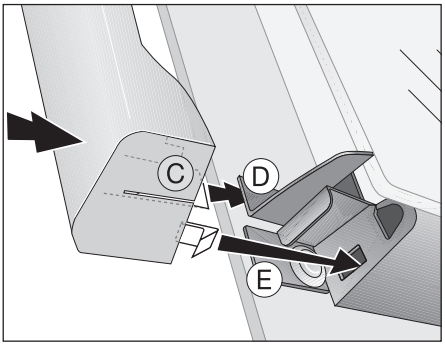
3. Remove trim from the under side of the door trim (B)(2) and push in (3).

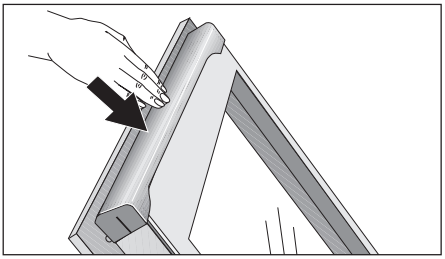


4. Take hold of the door trim(B) at each side, position it on the inside edge of the door and push the door trim (B) onto the upper edge of the door



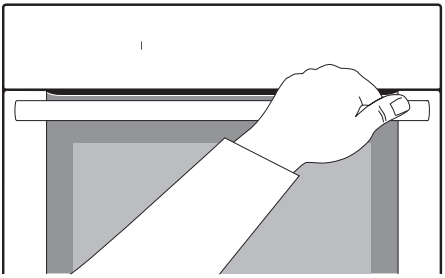
On the open side of the door trim(B) there is a guide bar(C). This must be pushed **between** the outer door panel and the guide corner(D).





The clip seal(E) must be snapped in.

5. Close the oven door.



Uses, Tables and Tips

Baking

Oven function: Convection with ring heating element or Conventional

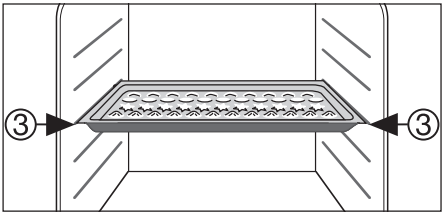
Baking tins

- For Conventional dark metal and non-stick tins are suitable.
- For Convection with ring heating element bright metal tins are also suitable.

Oven levels

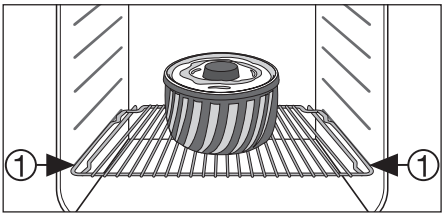
- Baking with Conventional is possible on one oven level.
- With Convection with ring heating element you can bake on up to 3 baking trays at the same time:

1 baking tray:



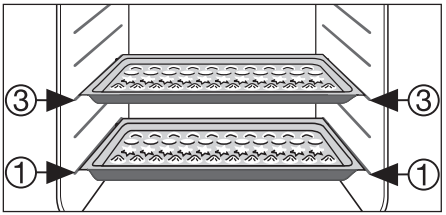
e.g. oven level 3

1 cake tin:



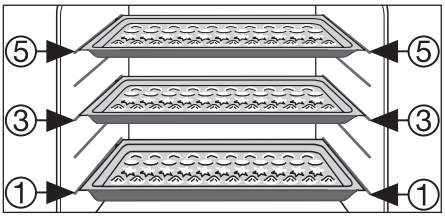
e.g. oven level 1

2 baking trays:



z. g., oven levels 1 and 3

3 baking trays:



oven levels 1, 3 and 5

General instructions

- Insert the tray with the bevel at the front.
- With Conventional or Convection with ring heating element you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the baking tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.

- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Baking in tins				
Ring cake or brioche	Convection with ring heating element	1	150-160	0:50-1:10
Madeira cake/fruit cakes	Convection with ring heating element	1	140-160	1:10-1:30
Sponge cake	Convection with ring heating element	1	140	0:25-0:40
Sponge cake	Conventional	1	160	0:25-0:40
Flan base - short pastry	Convection with ring heating element	3	170-180[1)]	0:10-0:25
Flan base - sponge mixture	Convection with ring heating element	3	150-170	0:20-0:25
Apple pie	Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)	Convection with ring heating element	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional	1	180	1:10-1:30
Savoury flan (e. g, quiche lorraine)	Convection with ring heating element	1	160-180	0:30-1:10
Cheesecake	Conventional	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays				
Plaited bread/bread crown	Conventional	3	170-190	0:30-0:40
Christmas stollen	Conventional	3	160-180[1)]	0:40-1:00
Bread (rye bread) -first of all -then	Conventional	1	 230[1)] 160-180	 0:25 0:30-1:00
Cream puffs/eclairs	Conventional	3	160-170[1)]	0:15-0:30
Swiss roll	Conventional	3	180-200[1)]	0:10-0:20

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Cake with crumble topping (dry)		Convection with ring heating element	3	150-160	0:20-0:40
Buttered almond cake/sugar cakes		Conventional	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture)[2)]		Convection with ring heating element	3	150	0:35-0:50
Fruit flans (made with yeast dough/sponge mixture)[2)]		Conventional	3	170	0:35-0:50
Fruit flans made with short pastry		Convection with ring heating element	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)		Conventional	3	160-180[1)]	0:40-1:20
Pizza (with a lot of topping)[2)]		Convection with ring heating element	1	180-200[1)]	0:30-1:00
Pizza (thin crust)		Convection with ring heating element	1	200-220[1)]	0:10-0:25
Unleavened bread		Convection with ring heating element	1	200-220	0:08-0:15
Tarts (CH)		Convection with ring heating element	1	180-200	0:35-0:50
Biscuits					
Short pastry biscuits		Convection with ring heating element	3	150-160	0:06-0:20
Viennese whirls		Convection with ring heating element	3	140	0:20-0:30
Viennese whirls		Conventional	3	160[1)]	0:20-0:30
Biscuits made with sponge mixture		Convection with ring heating element	3	150-160	0:15-0:20
Pastries made with egg white, meringues		Convection with ring heating element	3	80-100	2:00-2:30
Macaroons		Convection with ring heating element	3	100-120	0:30-0:60
Biscuits made with yeast dough		Convection with ring heating element	3	150-160	0:20-0:40
Puff pastries		Convection with ring heating element	3	170-180[1)]	0:20-0:30
Rolls		Convection with ring heating element	3	160[1)]	0:20-0:35
Rolls		Conventional	3	180[1)]	0:20-0:35

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Small cakes (20per tray)		Convection with ring heating element	3	140[1)]	0:20-0:30
Small cakes (20per tray)		Conventional	3	170[1)]	0:20-0:30

1) Pre-heat the oven
2) Use the drip tray or roasting tray

Baking on more than one oven level

Type of baking	Convection with ring heating element	Convection with ring heating element	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cakes/pastries/breads on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1)]	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits/small cakes/pastries/rolls				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Biscuits made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180[1)]	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:55
Small cakes (20per tray)	1 / 4	---	140[1)]	0:25-0:40

1) Pre-heat the oven

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher.
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting
	Grease filter is inserted	Take out the grease filter

Pizza setting table

Type of baking	Shelf position	Temperature °C	Time Hr: Mins.
Pizza (thin crust)	1	180 - 200[1)]	20 - 30
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 -180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Quark flan, round	1	140 - 160	60 - 90
Quark flan on tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	250 - 270[1)]	10 - 20
Puff pastry flan	1	160 - 180[1)]	40 - 50
Flammekuchen (Pizza-like dish from Alsace)	1	250 - 270[1)]	12 - 20
Piroggen (Russian version of calzone)	1	180 - 200[1)]	15 - 25

1) Pre-heat the oven

Table for Bakes and Gratins

Dish	Oven function		Shelf position	Temperature °C	Time Hr: Mins.
Pasta bake		Conventional	1	180-200	0:45-1:00
Lasagne		Conventional	1	180-200	0:25-0:40
Vegetables au gratin[1)]		Convection with ring heating element	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]		Convection with ring heating element	1	160-170	0:15-0:30
Sweet bakes		Conventional	1	180-200	0:40-0:60
Fish bakes		Conventional	1	180-200	0:30-1:00
Stuffed vegetables		Convection with ring heating element	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (500 g)		Convection with ring heating element	3	200-220	as per manufacturer's instructions
Baguettes		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional or Convection grilling

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid**.

Tips on using the roasting chart

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven**.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).

- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction		Shelf position	Temperature °C	Time Hours mins.
Beef						
Pot roast	1-1.5 kg		Conventional	1	200-250	2:00-2:30
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness		Convection grilling	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness		Convection grilling	1	180-190	0:06-0:08
- well done	per cm. of thickness		Convection grilling	1	170-180	0:08-0:10
Pork						
Shoulder, neck, ham joint	1-1.5 kg		Convection grilling	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg		Convection grilling	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg		Convection grilling	1	160-170	0:45-1:00
Porkknuckle (pre-cooked)	750 g-1 kg		Convection grilling	1	150-170	1:30-2:00
Veal						
Roast veal	1 kg		Convection grilling	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg		Convection grilling	1	160-180	2:00-2:30
Lamb						
Leg of lamb, roast lamb	1-1.5 kg		Convection grilling	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg		Convection grilling	1	160-180	1:00-1:30
Game						
Saddle of hare, leg of hare	up to 1 kg		Conventional	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg		Conventional	1	200-210	1:30-2:15

Type of meat	Quantity	Ovenfunction		Shelf position	Temper-ature °C	Time Hours mins.
Poultry						
Poultry portions	200-250g each		Convection grilling	1	200-220	0:35-0:50
Half chicken	400-500g each		Convection grilling	1	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg		Convection grilling	1	190-210	0:45-1:15
Duck	1.5-2 kg		Convection grilling	1	180-200	1:15-1:45
Goose	3.5-5 kg		Convection grilling	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg		Convection grilling	1	160-180	1:45-2:30
Turkey	4-6 kg		Convection grilling	1	140-160	2:30-4:00
Fish (steamed)						
Whole fish	1-1.5 kg		Conventional	1	210-220	0:45-1:15

1) Pre-heat the oven

Grill sizes

Oven function: Grill or Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Drying

Oven function: Convection with ring heating element

- Use oven shelves covered with grease-proof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this, finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-**70**	3	1 / 4	6-8
Peppers (strips)	60-**70**	3	1 / 4	5-6
Vegetables for soup	60-**70**	3	1 / 4	5-6
Mushrooms	50-**60**	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-**70**	3	1 / 4	8-10
Apricots	60-**70**	3	1 / 4	8-10
Apple slices	60-**70**	3	1 / 4	6-8
Pears	60-**70**	3	1 / 4	6-9

Making preserves

Oven function: Bottom heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100 °C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Mushrooms[1)]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Cleaning and Care

⚠ **Warning**: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

ⓘ Clean stubborn dirt with a special oven cleaner.

⚠ **Important:** If using an oven spray, please follow the manufacturer's instructions exactly.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

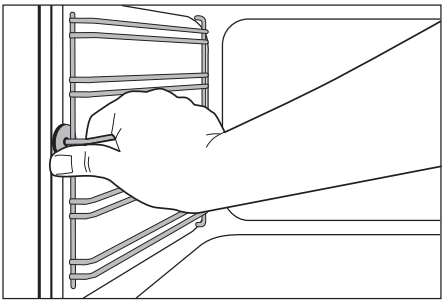
Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

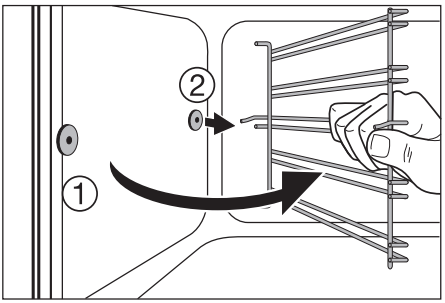
Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

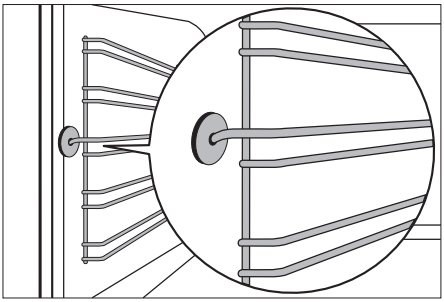
Removing the shelf support rails



First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).

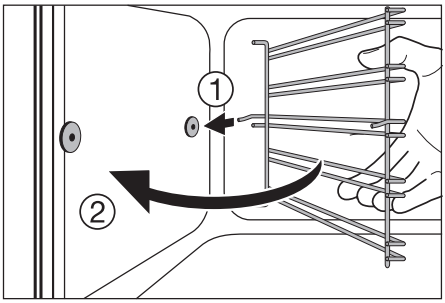


Fitting the shelf support rails



Important! The rounded ends of the guide rails must be pointing forwards!

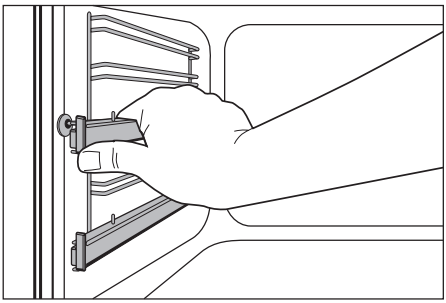
To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



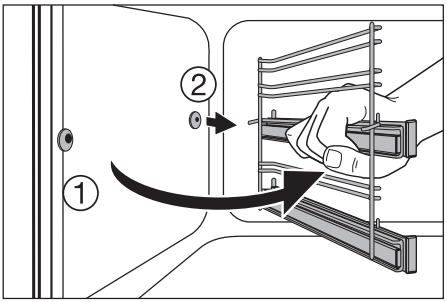
Oven shelf runner

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

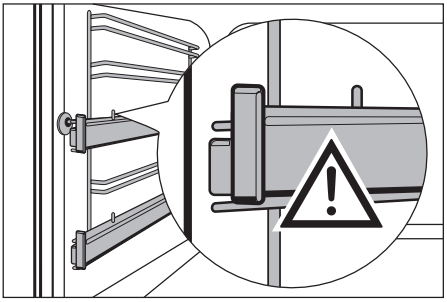
Removing the shelf support rails



First pull the front of the rail away from the oven wall and then unhitch at the back.

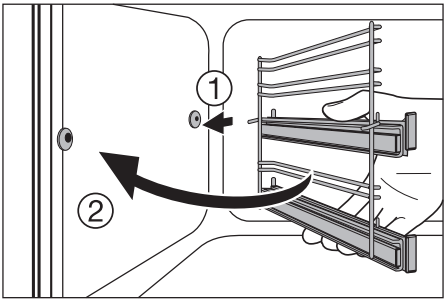


Fitting the shelf support rails



⚠ When inserting the rails, make sure that the retaining pins on the telescopic runners are pointing to the front.

To install, first reattach the rails at the back, then put them into position at the front and press them into place.



Cleaning the oven shelf runner

Clean oven shelf runners with hot water and washing up liquid.

⚠ **Important**: The oven shelf runners **cannot be cleaned in the dishwasher.**

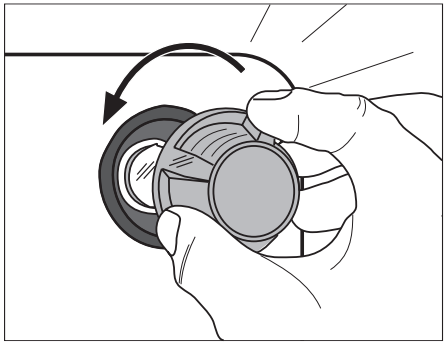
⚠ **Important**: On no account grease telescopic runners.

Oven Lighting

⚠ **Warning:** Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

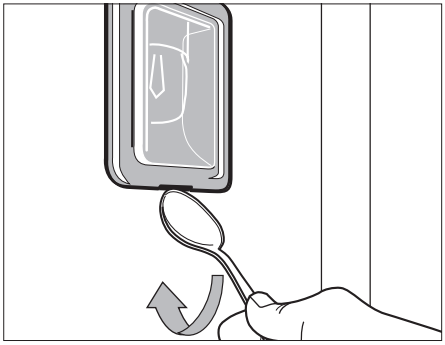
ℹ Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover



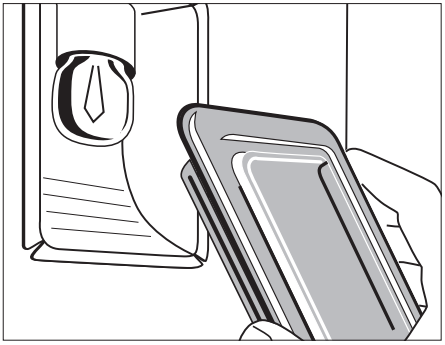
1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

Changing side oven light/Cleaning glass cover



1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary: **replace bulb with a 25 watt, 230 V, 300 °C heat-resistant,** oven light bulb.

4. Refit the glass cover.

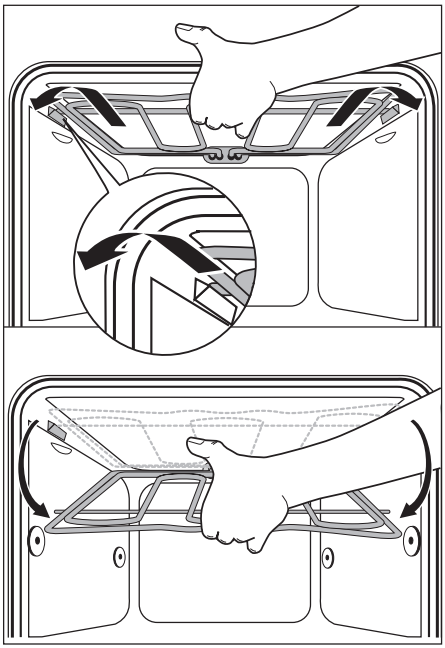


5. Insert the shelf support rail.

Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element



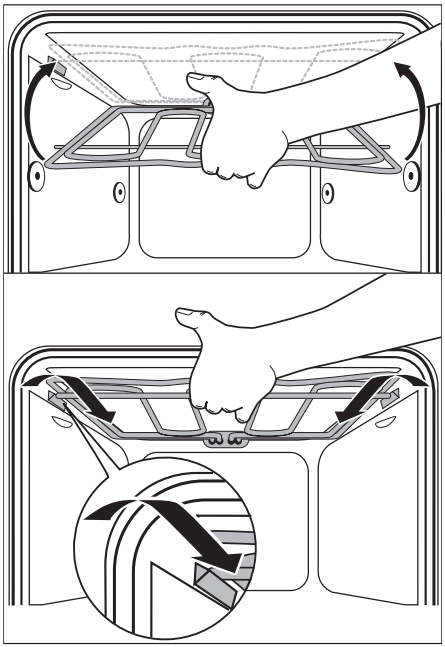
Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

Caution: Do not use force to press the heating element down! The heating element might break.

Cleaning the oven ceiling

Repositioning the heating element



1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

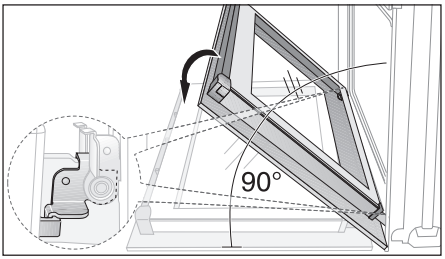
Important: The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

Oven door

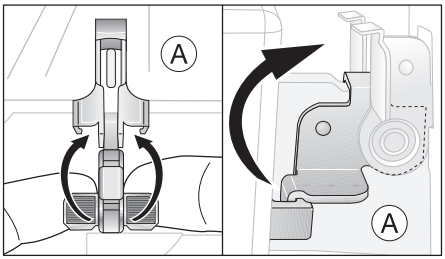
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

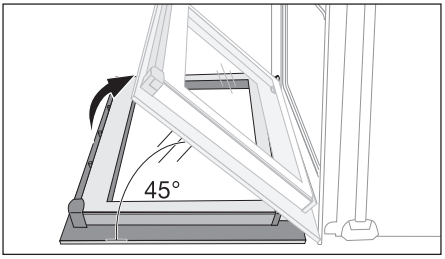
1. Open the oven door as far as it will go.



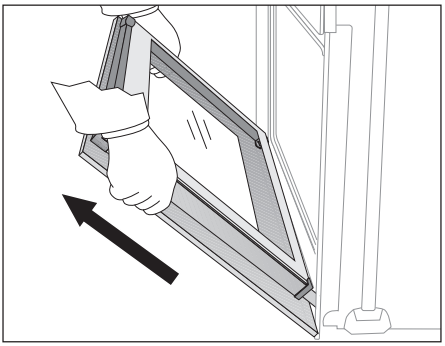
2. Undo the **clamping levers** (A) on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



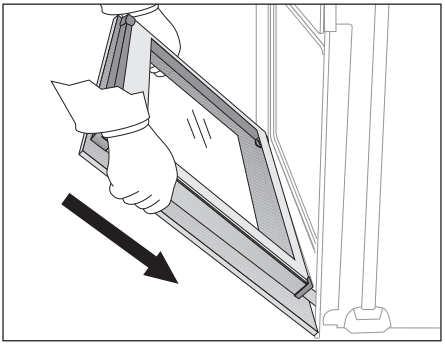
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



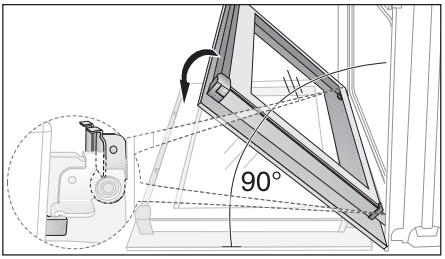
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

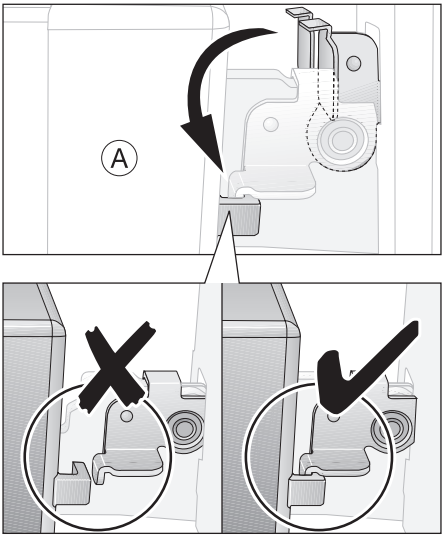
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven. Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

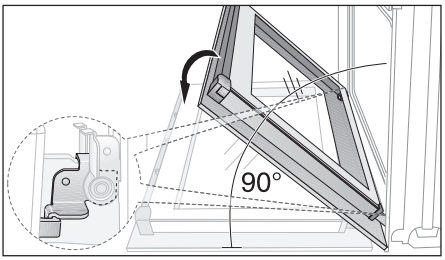
Oven door glass

The oven door is fitted with three panels of glass mounted one behind the other.The inner panels can be removed for cleaning.

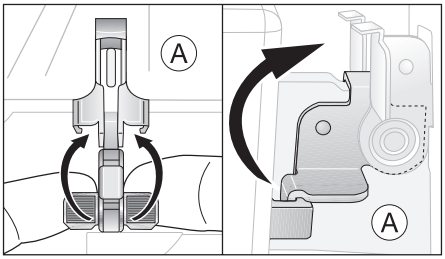
⚠ **Important!** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass panels

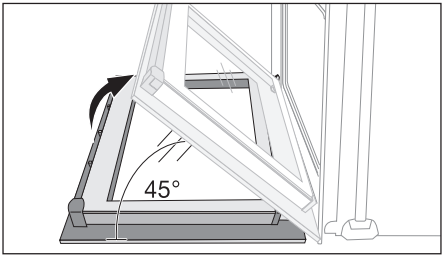
1. Open the oven door as far as it will go.



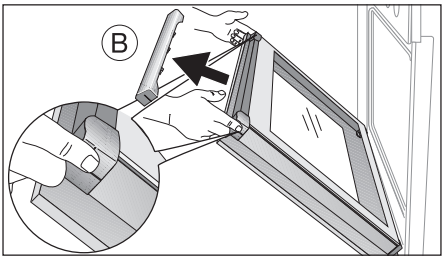
2. Undo the **clamping levers (A) on both door hinges** fully



3. Close the oven door as far as the first position (approx. 45°).

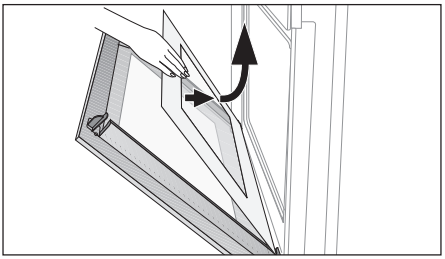


4. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it



upwards.

5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards..

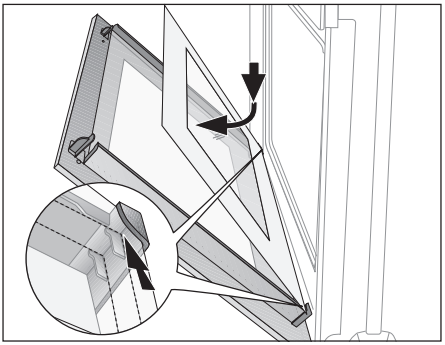


Cleaning the door glass panels

Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully

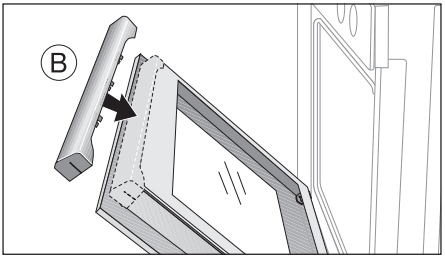
Putting the door glass panels back.

1. From above insert the door glass panels at an angle into the door profile at the bottom edge of the door one after the other and lower them.

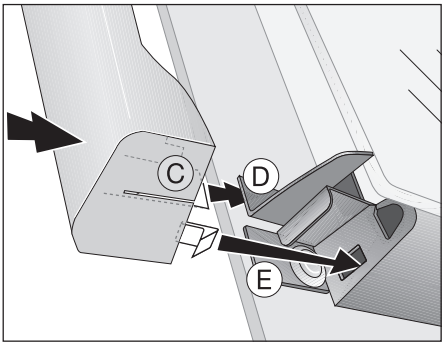


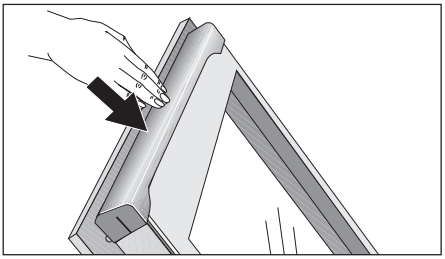
Insert the smaller panel first, then the larger panel.

2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door



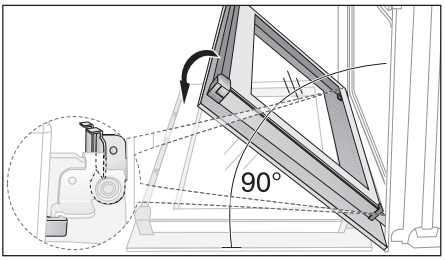
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).



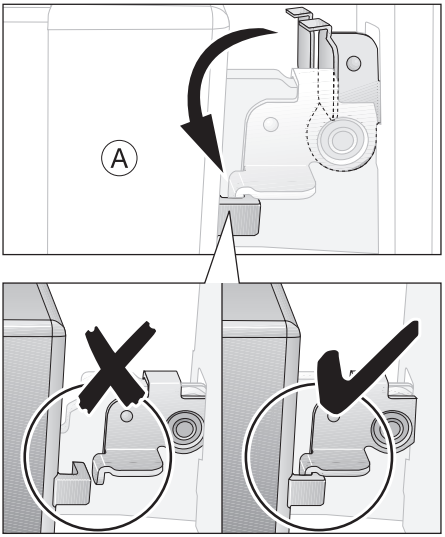


The clip seal (E) must be snapped in.

3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions



5. Close the oven door.

What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven is not switched on.	Switch the oven on.
	The clock has not been set.	Set the clock.
	The required settings have not been set.	Check the settings.
	The oven's automatic cut-out has been triggered.	See Automatic cut-out
	The fuse in the house's electrical wiring (fuse box) has been tripped.	Check the fuse. If the fuses trip repeatedly, please call an authorised electrician.
The oven lighting is not operating.	The oven light bulb is faulty.	Change the oven light bulb.
In the clock display there appears a fault code that is not listed above	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact the Customer Care Department

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

⚠ **Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

ⓘ If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

ⓘ **Advice on cookers with metal fronts:**
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

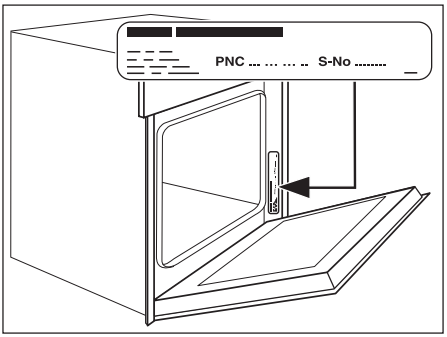
Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if…”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

www.electrolux.com

822 721 533-A-131108-01